

NAME OF VESSEL: MELODY

NUMBER OF PASSENGERS: 789 NUMBER OF CREW MEMBERS: 507

CRUISE LINE: MEDITERRANEAN SHIPPING CO PORT: St.

Thomas LOCATION: St. Thomas, V.I.

INSPECTION DATE: 04/14/2002 INSPECTION SCORE: **96**

SUMMARY OF INSPECTIONS WITH VIOLATIONS		
<u>Item No.</u>	Description	Points Deducted
<u>7</u>	PW system protection cross-connections, backflow; Disinfection	0
<u>8</u>	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0
<u>10</u>	Swimming pools / spas maintained, safety equipment	0
<u>14</u>	Outer clothing clean; Jewellery, Hair, Hand Sanitizers	0
<u>18</u>	Cross-contamination storage, preparation, transportation	0
<u>19</u>	Food protected storage, preparation, display, service, transportation; Original containers, labelling; Food handling minimized; In-use food dispensing, preparation utensils stored	0
<u>20</u>	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2
<u>21</u>	Non-food-contact surfaces designed, constructed, maintained, installed, located	0
<u>22</u>	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0
<u>24</u>	Sanitizing rinse temperature, concentration, time	0
<u>27</u>	Equipment / utensils non-food-contact surfaces clean	1
<u>33</u>	Decks / bulkheads / deckheads construction, repair, clean	1
<u>41</u>	Child Activity Centres facilities, diaper changing, operation	0
<u>9999</u>	Miscellaneous	0

*Total deducted points: 4****Final score: 96***

INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS

Item No.	Description	Points Deducted
7	PW system protection cross-connections, backflow; Disinfection	0

Site: POTABLE WATER

Deduction Status: N

Violation: **THE SHIP'S STAFF COULD NOT VERIFY WHETHER OR NOT ONE OR MORE OF THE POTABLE WATER STORAGE TANKS SHARED A WALL WITH THE HULL OF THE SHIP.**

Recommendation: 5.3.1.1.1 Potable water tanks shall not share a common wall with the hull of the vessel or with tanks containing non-potable water or other liquids. If one or more tanks share a wall with the hull of the ship a variance request must be submitted to VSP which states how this problem will be resolved.

CORRECTIVE ACTION:

After investigation by our Chief Engineer, it has been determined that the potable water tanks DO share a common wall with the hull of the vessel. The Company will therefore submit a variance request stating our intention to install a salinity detection alarm system. A copy of the technical proposal for this operation will be sent to you by fax within two (2) days, by which time we will have also transmitted a formal variance request.

REMEDY DEADLINE Commencement as soon as possible:
Completion - December 2002

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER - BACKFLOW

Deduction Status: N

Violation: **ENSURE THAT THE REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS ARE TESTED ANNUALLY. THE SHIP CAN PURCHASE A TEST KIT OR CONTRACT SOMEONE TO PERFORM THIS TEST.**

Recommendation: 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.

CORRECTIVE ACTION

The appropriate test kit for the RPZ backflow preventers have been ordered for delivery to the vessel in May 2002, at which time a full inspection and test will be performed. A schedule of inspection and testing has been prepared, and results will be recorded in a specified logbook under the management of the Chief Engineer. The inspection will be made every six months, and the logbook will be available for verification during all future inspections.

REMEDY DEADLINE May 2002
INTEGRITY MONITORING Every Six Months

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: POTABLE WATER - POOLS

Deduction Status: N

Violation: **THE FECAL ACCIDENT PLAN FOR THE POOLS DID NOT ADDRESS WHAT TO DO WHEN AN ACCIDENT OCCURS AT SEA, WHERE THE POOLS ARE IN SEA TO SEA MODE.**

Recommendation: Please update the existing plan and include instructions for sea to sea Fecal accident response for the pools.

CORRECTIVE ACTION

Using the new guidelines for Fecal Accident Response in sea-to-sea mode, the existing protocol for F.A.R. has now been rewritten and complies fully with requirements.

REMEDY DEADLINE Completed and implemented

INTEGRITY MONITORING Staff Captain – continuously

Item No.	Description	Points Deducted
14	Outer clothing clean; Jewellery, Hair, Hand Sanitizers	0

Site: LIDO - GALLEY

Deduction Status: N

Violation: **TWO FOOD WORKERS WERE PREPARING FOODS WEARING WRIST WATCHES.**

Recommendation: 7.2.3.3.1 While preparing food, food employees may not wear jewellery on their arms and hands.

CORRECTIVE ACTION

MSC Standard Operating Procedures have been amended to preclude the use of any jewellery except for one plain ring. Previously, they did not specifically state the preclusion of wristwatches. Compliance with the protocol has been total and immediate.

REMEDY DEADLINE Completed and Implemented

INTEGRITY MONITORING Continuous

Item No.	Description	Points Deducted
18	Cross-contamination storage, preparation, transportation	0

Site: BUTCHER PREPARATION - WALK-IN REEFER

Deduction Status: N

Violation: **A BIN OF RAW HAMBURGER PATTIES WAS STORED DIRECTLY ON ANOTHER BIN OF RAW BEEF ROAST.**

Recommendation: 7.3.3.2.1.1 Food shall be protected from cross-contamination by: (2) Separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by using separate equipment for each type, or arranging each type of food in equipment so that cross-contamination of one type with another is prevented, and preparing each type of food at different times or in separate areas.

CORRECTIVE ACTION

This was a human oversight, corrected on the spot. MSC HACCP protocols for food storage are inspected more frequently, and with success.

REMEDY DEADLINE Completed
 INTEGRITY MONITORING Continuous

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labelling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: CREW GALLEY

Deduction Status: N

Violation: **THE DISPENSING SCOOPS IN THE FLOUR AND SUGAR BINS WERE STORED WITH THE HANDLES BURIED IN THE FOOD.**

Recommendation: 7.3.3.4.2.2 During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (2) In food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

CORRECTIVE ACTION

Personnel in all departments are now instructed to comply with the requirements to leave the handles of dispensing utensils exposed to a safe level in all described non-PHF food.

REMEDY DEADLINE Implemented immediately*
 INTEGRITY MONITORING Continuous

Site: LIDO BUFFET - BEVERAGE STATION

Deduction Status: N

Violation: **THE INDIVIDUAL CREAMERS AT PORT AND STARBOARD STATIONS WERE DISPLAYED IN BOWLS OF UNDRAINED ICE.**

Recommendation: 7.3.3.3.3 Unpackaged food may not be stored in direct contact with undrained ice.

CORRECTIVE ACTION

Appropriate containers with straining separations have been ordered for Delivery during May. Once received, this problem will be resolved.

REMEDY DEADLINE May 2002

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

Site: MAIN AND CREW GALLEYS - GENERAL

Deduction Status: Y

Violation: **THE INTERIORS OF THE OLDER MODEL REACH-IN REFRIGERATORS WERE DIFFICULT TO CLEAN DUE TO EXPOSED FAN COIL UNITS, WIRES AND PIPING.**

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

CORRECTIVE ACTION

As evidenced during the inspection, MSC is replacing all older refrigerators on Melody on an ongoing basis. At the time of preparing this statement, a bank of new NSF-compliant refrigerators has been ordered for the Hot Galley, and will be delivered on arrival in the USA in January 2003, or if 110 volt models are

available in Italy, during the next repair period in Italy in December 2002.
REMEDY DEADLINE: January 2003*

Item No.	Description	Points Deducted
21	Non-food-contact surfaces designed, constructed, maintained, installed, located	0

Site: CREW GALLEY - HOT GALLEY

Deduction Status: N

Violation: **THERE WAS A DIFFICULT TO ACCESS AND CLEAN GAP ALONG THE OUTER PERIMETER OF THE LARGE RANGE BANK.**

Recommendation: 7.4.2.2.6 Non-food-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

CORRECTIVE ACTION

The age of this cooktop system makes it difficult to locate precise replacement hotplates. We are therefore investigating a partial reconstruction of the cooking surface that will eliminate the gap, and provide easy cleaning. The immediate problem of removal of food particles was completed on the day of the VSP inspection, and this is a non-recurrent problem.

REMEDY DEADLINE:

Cleaning and checking – Immediate
 New Range surfacing – July 2002

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: LIDO - DISHWASH

Deduction Status: N

Violation: **THERE WAS NO DATA PLATE AFFIXED TO THE CONVEYOR DISHWASH MACHINE.**

Recommendation: 7.5.2.2.3 A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications including the: (1) Temperatures required for washing, rinsing, and sanitizing; (2) Pressure required for the fresh water sanitizing rinse; and (3) Conveyor speed for conveyor machines or cycle time for stationary rack machines.

CORRECTIVE ACTION

The original plate is missing. However, using the guidelines from the original Hobart manual for this machine, a new metal Data Plate is now being made. After verification by Hobartcorp, this plate will be attached permanently to the Machine in question.

REMEDY DEADLINE June 2002

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	0

Site: LIDO - DISHWASH

Deduction Status: N

Violation: **THE DISHWASH MACHINE GAUGE TEMPERATURE FOR THE HOT WATER SANITIZING RINSE CYCLE RANGED FROM 210 °F TO OVER 220 °F DURING ACTIVE USE.**

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

CORRECTIVE ACTION

Extensive temperature regulation was carried out immediately after the VSP inspection. Steam valve regulators have been replaced, and markings have been added to the controls to indicate the position where temperatures do not exceed 190°F. This and all machines are performing well.

REMEDY DEADLINE: Completed

INTEGRITY MONITORING Ongoing and logged

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: CREW GALLEY - HOT GALLEY

Deduction Status: Y

Violation: **HEAVY ACCUMULATIONS OF FOOD DEBRIS AND ENCRUSTED GREASE WAS PRESENT ALONG THE INSIDE PERIMETER OF THE LARGE RANGE BANK.**

Recommendation: 7.5.5.1.3 Non-food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

CORRECTIVE ACTION

The age of this cooktop system makes it difficult to locate precise replacement hotplates. We are therefore investigating a partial reconstruction of the cooking surface which will eliminate the gap, and provide easy cleaning. The immediate problem of removal of food particles was completed on the day of the VSP inspection, and this is a non-recurrent incident.

REMEDY DEADLINE:

Cleaning and checking – Immediate

New Range surfacing – July 2002

Site: MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: **A HEAVY ACCUMULATION OF GREASE DEBRIS WAS NOTED AT THE EXHAUST HOOD OVER THE TWO STACKED OVENS.**

Recommendation: 7.5.5.1.3 Non-food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

CORRECTIVE ACTION

This 'discovery' by VSP inspectors was a shock to the vessel, which maintains an intense system of checking. The exhaust hood outlets are no longer in use and have been removed. The resulting holes have been sealed to a cleanable surface, and the problem no longer exists.

REMEDY DEADLINE: Completed

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: MAIN GALLEY - GENERAL

Deduction Status: Y

Violation: **CRACKED OR BROKEN DECK TILES WERE NOTED IN VARIOUS AREAS, ESPECIALLY AROUND HEAVY DECK MOUNTED EQUIPMENT. RECESSED OR MISSING DECK GROUTING WAS NOTED NEAR GUTTERWAYS AS WELL.**

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

CORRECTIVE ACTION

Damaged flooring throughout the galley is repaired and replaced on a rotating basis.

Prior to the inspection on April 14, and until April 28, the vessel had exhausted its supply of matching red galley tiles. These will be delivered on May 11, after which time all damaged flooring will be repaired or replaced.

REMEDY DEADLINE After May 11, 2002

Site: MAIN GALLEY - BAKERY, SOUP SECTION

Deduction Status: Y

Violation: **A FEW LOOSE DECKHEAD PROFILES WERE NOTED WHICH LEFT A DIFFICULT TO CLEAN GAP.**

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

CORRECTIVE ACTION

It is a fact that the structure of the vessel adds a degree of difficulty to control this defect, but the vessel is making every effort to remedy all such profile and panelling problems. Repair and (where necessary) replacement continues, and a significant improvement will be noticed on the next inspection.

REMEDY DEADLINE Ongoing

Item No.	Description	Points Deducted
41	Child Activity Centres facilities, diaper changing, operation	0

Site: PLUTOS PLAYHOUSE

Deduction Status: N

Violation: **PROVIDERS USE THE SAME TOILET AS CHILDREN UNDER THE CURRENT ARRANGEMENT.**

Recommendation: 10.2.1.1.7 Separate toilet facilities shall be provided for child activity centre staff.

CORRECTIVE ACTION

We have requested under separate message advice as to whether one of the existing toilet cubicles in the children's toilet area could be converted to a toilet cubicle exclusively for the supervisor. If this request is rejected, we would be compelled to construct an additional facility by deleting a passenger cabin near the children's room.

REMEDY DEADLINE: December 2002.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: COMMENT

Deduction Status: N

Violation: **THE ORGANIZATION, MANAGEMENT, AND RECORDKEEPING DISPLAYED BY THE MEDICAL DEPARTMENT WERE VERY STRONG AND COULD SERVE AS A MODEL PROGRAM.**

Recommendation:

Site: COMMENT

Deduction Status: N

Violation: **CLEANLINESS OF FOOD CONTACT SURFACES IN ALL CATERING SPACES WAS VERY GOOD. WRITTEN PLANS AND POLICIES WERE WELL THOUGHT OUT AND PRACTICED IN POTABLE WATER, PEST MANAGEMENT, HOUSEKEEPING, BARS, AND CHILD ACTIVITY AREAS.**

Recommendation:

Site: COMMENT

Deduction Status: N

Violation: **IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3- 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].**

Recommendation: